

AC1.1
Describe the structure of the hospitality and catering industry

What is meant by the term hospitality?

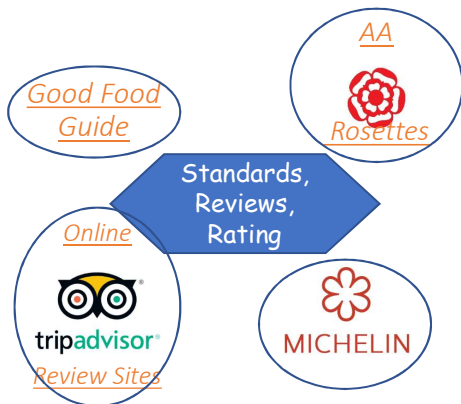
What is meant by the term catering?

REVISION QUESTION MAT

Explain the differences between the types of establishments. Give examples

Residential	Non-residential	Non-commercial residential establishments	Contract Caterers
Examples • • •	Examples • • •	Examples • • •	Examples • • •

Complete the mind map showing your understanding about standards, reviews and rating.



Explain what a contract caterer is? Give advantages and disadvantages for hiring a contract caterer.

What are the benefits of ratings Hospitality and Catering venues?

Styles of services

Give two Features

Cafeteria / self service

-
-

Fast food / take away

-
-

Buffet / carvery

-
-

Plate service

-
-

Family service

-
-

Silver service

-
-

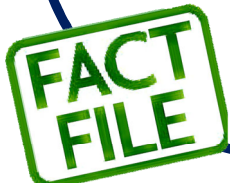
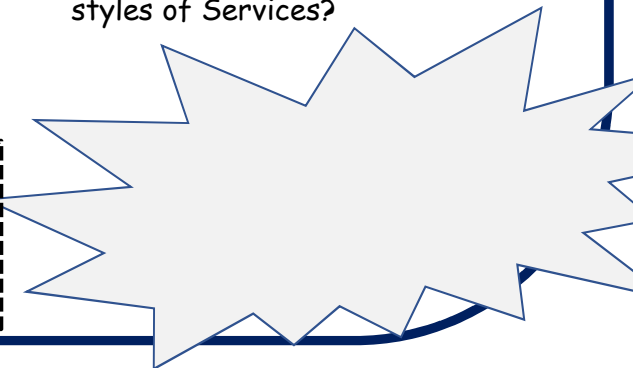
Gueridon service

-
-

Vending service

-
-

Can you think of any other styles of Services?



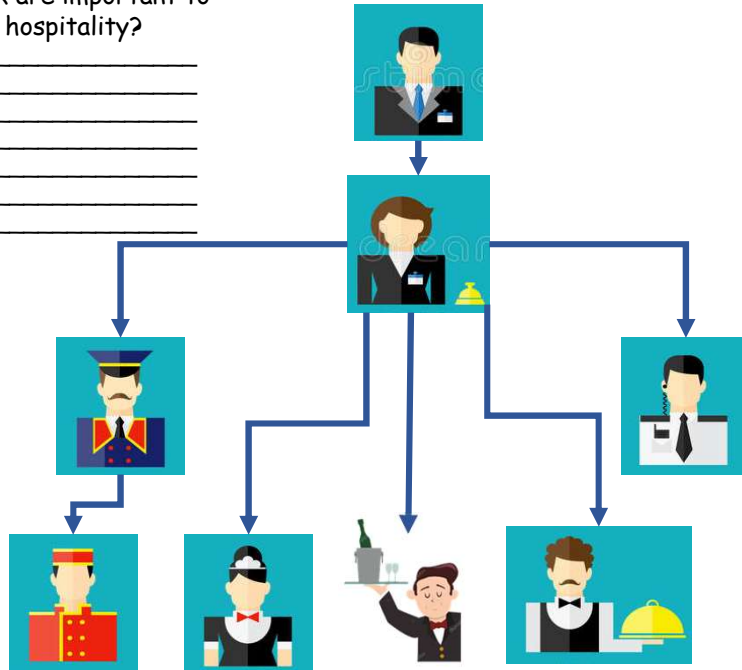
AC1.2
Analyse job requirements
within the hospitality and
catering industry.

Why is the Hierarchy important within the hospitality and catering industry?

REVISION QUESTION MAT

Which personal attributes do you think are important to work in the hospitality?

Label the job roles below



Choose six roles and explain their responsibilities, skills and qualities

Hospitality Brigade

Which member of the Hospitality team do you think is most important and why?

Which member needs to be the most trust worthy?

What is meant by skills? Give three examples

What is meant personal attribute/qualities? Give three examples

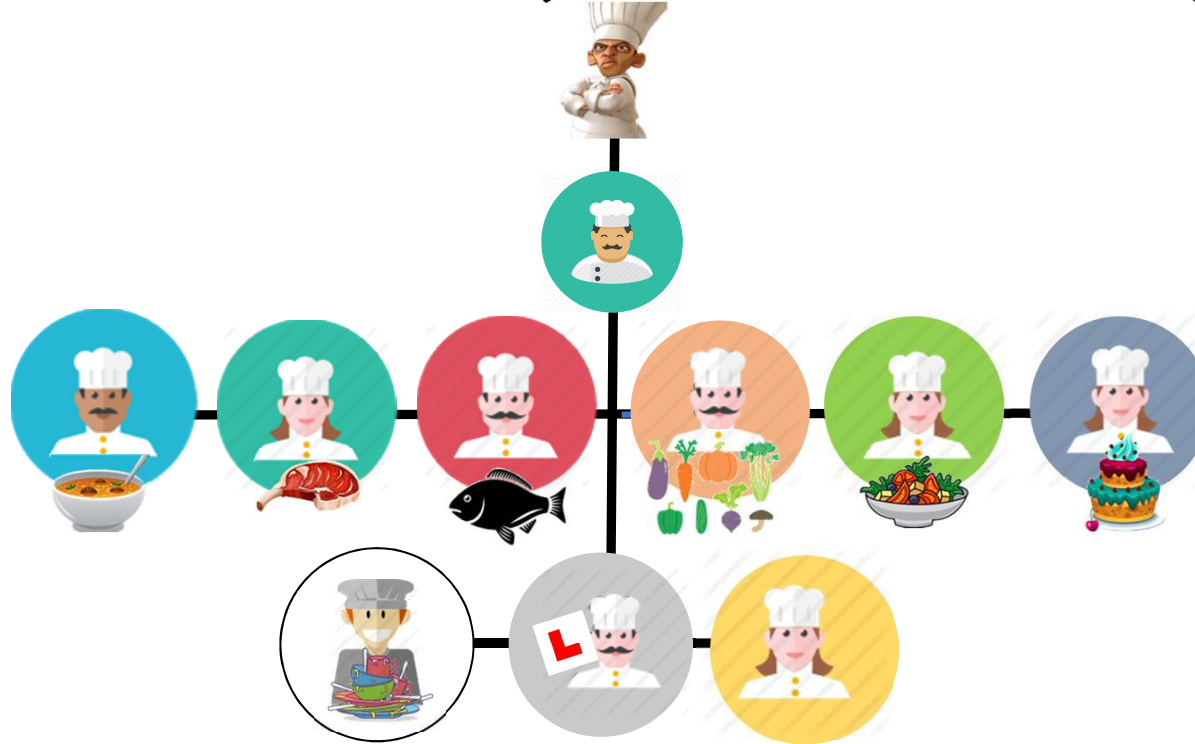


AC1.2
Analyse job requirements
within the hospitality and
catering industry.

Kitchen Brigade

Label the job roles below

REVISION QUESTION MAT



IF you were a head chef which three team members would you employ? Give reasons for your choice.

Which 3 personal attributes do you think are important to work in the kitchen brigade? Give reasons for your answers

Which 3 skills do you think are important to work in the kitchen brigade? Give reasons for your answers

Choose three roles and explain their responsibilities, skills and qualities in the above boxes

Choose three roles and explain their responsibilities, skills and qualities in the above boxes

AC1.2
Analyse job
requirements within
the hospitality and
catering industry.

Create a FaKebook profiles for
2 Hospitality Brigade job roles

REVISION QUESTION MAT

Create a FaKebook profiles for
2 Kitchen Brigade job roles

FaKebook Home Profile Photos Events ▾



Name
Location
Birthday
Education

Work (description)

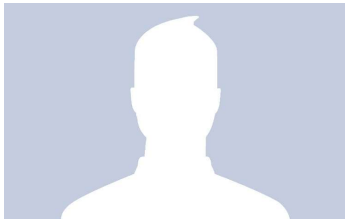
Likes

Qualities

Hobbies

Skills

FaKebook Home Profile Photos Events ▾



Name
Location
Birthday
Education

Work (description)

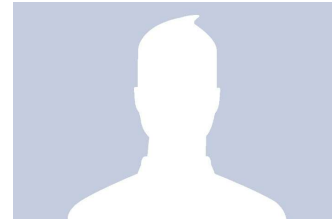
Likes

Qualities

Hobbies

Skills

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Name
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Education

Work (description)

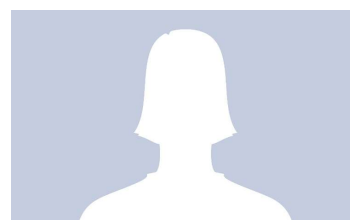
Likes

Qualities

Hobbies

Skills

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Name
Location
Birthday
Education

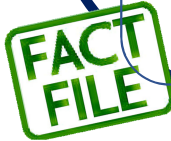
Work (description)

Likes

Qualities

Hobbies

Skills



AC1.3
Describe working conditions of different job roles across the hospitality and catering industry.

What must all full time and part time staff employee be intitled to?

REVISION QUESTION MAT

Explain why some one might want to have a casual contract?

What are the pros and cons of casual contract to a employer?

What is the benefit of employing agency worker?

Explain why some one might want to have a part-time contract instead of a full-time contract?

When are the busy times for the hospitality and catering industry and how could different contracts help?

Explain different types of employment Contracts

Full Time	
Part Time	
Casual	
Fixed term contract	
Permanent	
Agency	
Freelance/Contract ors	



AC1.3

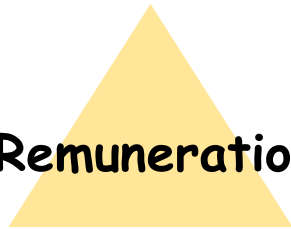
Describe working conditions of different job roles across the hospitality and catering industry.

Complete the mind map explaining what Remuneration (tips, bonus payments, rewards) worker can gain from working in the hospitality and catering industry?



REVISION QUESTION MAT

Remuneration



Types of worker	Full Time	Part Time	Casual	Agency
Advantages to employee				
Advantages to the employer				
Disadvantages to the employee				
Disadvantages to the employer				



AC1.4

Explain factors affecting the success of hospitality and catering providers.

What is meant by Profit?

Why is it important to cost dishes? How is this done?

REVISION QUESTION MAT

Explain how the following factors affecting success of Hospitality and Catering providers

Costs	
Economy	
Environment	
Technology	
Cooking techniques	
Competition	
Customer service	
Trends	
Political factors	
Media	

Give examples how the 6 R's can be used in hospitality and catering

Reduce	
Reuse	
Recycle	
Rethink	
Repair	
Refuse	

What is portion control?
Give examples

Give example of overheads in the hospitality industry?

